



MONTEREY LUNCH

Monterey

PLATEAU

8 oysters
8 shrimp
6 clams
tuna tartare
half lobster
125.

Grande

PLATEAU

10 oysters
10 shrimp
6 clams
scallop with
caviar
tuna tartare
whole lobster
195.

RAW BAR

OYSTERS

on the half shell (6) 22.

LITTLE NECK CLAMS

on the half shell (6) 18.

HOKKAIDO SCALLOP

ossetra caviar 35.

SHRIMP COCKTAIL

cocktail sauce 23.

SALMON BELLY

mustard oil, green apple,
horseradish 21.

TUNA TARTARE

tomato, cucumber, gazpacho
consommé 27.

HALF CHILED LOBSTER

cocktail sauce 35.

SALADS

CAESAR

little gem, white anchovies,
croutons 18.

THE CIRCLE

iceberg lettuce, bacon, tomato,
roquefort dressing 18.

CHOPPED

olives, cucumber, romano beans,
bell pepper, radish, feta, tomato
20.

CASTELFRANCO

radicchio, figs, asian pear, aged
sherry vinaigrette 20.

BREADS

BALLOON SESAME LAVASH

carrot tahini, merguez spiced almonds
12.

COMTÉ & ONION BREAD

chive crème fraîche 16.

APPETIZERS

FRIED ARTICHOKEs

meyer lemon, espelette aioli 21.

DAILY SOUP

12.

BEEF TARTARE

pickled quail egg, cornichons, potato
chips 24.

BARBECUED PRAWNS

new orleans style, anson mills grits 24.

Prime Steaks

served with
bordelaise

TENDERLOIN 6 oz 42. • 10 oz 68.

30-DAY DRY AGED STRIP 14 oz 68.

40-DAY DRY AGED PORTERHOUSE 32 oz 158.

SANDWICHES

FRENCH DIP

prime roast beef, baguette,
provolone, french fries, au jus
26.

ROASTED CHICKEN BREAST

broccolini, piquillo peppers,
pickles,
tomato mayonnaise, baguette,
french fries 24.

FAVA BEAN FALAFEL

pita, confit fennel, preserved
lemon, yogurt 18.

MONTEREY BURGER

brioche bun, chili aioli, gruyère
pickles, onion, tomato, lettuce,
french fries 24.

ENTRÉES

OMELET

hen of the wood mushrooms,
gruyere, truffle sauce 24.

PAN ROASTED SALMON

zucchini sauce,
spring vegetables 29.

SZECHUAN CHILI FRIED CHICKEN

cy eats chili oil, ginger cabbage,
honsHEMEJI mushrooms 25.

LUMACHE PRIMAVERA

basil pesto, seasonal vegetables,
stracciatella 24.

BRANZINO

avocado, charred shallots,
tomatillo, watercress 32.

STEAK FRITES

hanger steak, french fries 34.

TRUFFLE LASAGNA

black truffle fonduta 34.

SIDES

BROCCOLINI garlic, red chili 14.

FRENCH FRIES 11.

CREAMED CORN chanterelle fondue 16.

ROMANO BEANS cy eats chili oil 11.